



Dear Guest,

This is an interactive PDF.

You can just click on the title of the menu you want to read
or scroll down as usual:

MENU RESTAURANT

TAKE-AWAY MENU

WINE LIST

RESTAURANT PALLADION
Winkelstraße 1
30559 Hannover – Anderten
+49 511 – 526923
www.palladion-hannover.de

OPENING HOURS
Tuesday – Saturday: 17:00 – 23:00
Sunday / Holidays: 12:00 – 15:00 & 17:00 – 22:00
Monday: closed

WELCOME TO THE PALLADION!

ENJOY THE CULINARY DELIGHTS OF GREECE!

At the Palladion, you can expect the finest Mediterranean cuisine with fresh ingredients. Our Greek-Mediterranean cuisine is innovative and constantly evolving. From handmade starters to tender grilled meat dishes and fresh fish specialties. Our dishes and ingredients have Greek roots and are a true culinary delight. For wine lovers, the Palladion offers a wide selection of excellent wines from small producers.

Our chef uses only high-quality, regional ingredients and prepares each dish with passion and attention to detail.

Enjoy the culinary delights of the Mediterranean!

STARTERS

BAKED FETA CHEESE 12,50 **vegetarian**
Figs / pistachios / thyme / honey

BURRATA, AVOCADO CREAM &
TOMATO TARTARE ON TOASTED
BREAD 12,90 **vegetarian**
Pine nuts / olives / onions / capers
basil / garlic

EGGPLANT TOWER 9,70 **vegetarian**
Grilled eggplant slices / tomato tartare
tzatziki dip

STUFFED VINE LEAVES 8,90 **vegetarian**
Rice / spinach / yogurt dip

TIROSALATA 7,90 **vegetarian**
Sheep cheese cream

FRIED FETA CHEESE IN ALMOND
CRUST 11,90 **vegetarian**
Caramelized fruit dip

GRILLED OCTOPUS 16,90
Skordalia (potato-spring onion-walnut-garlic
puree)

TZATZIKI 7,50 **vegetarian**
Traditional recipe

DIP DUO 7,90 **vegetarian**
Tzatziki / sheep cheese cream

Our guests' favorite starter:

ZUCCHINI FRITTERS 9,70

vegetarian

Crispy outside, soft inside
Zucchini / cheese / dough / tzatziki dip

APPETIZER (FOR AT LEAST TWO PEOPLE) PER PERSON 13,90

Our popular Mediterranean starter platter:

Prawn / gratinated mussels / grilled eggplant slices / grilled peppers / tirosalata
tzatziki / zucchini fritters / stuffed vine leaf / goat's cheese wrapped in bacon
feta cheese in almond crust / tomato tartare

FRESH FISH AND SEAFOOD

Please ask our service-team for our daily offer.

SEAFOOD PLATE 33,50

Octopus / prawns / calamari / skordalia (potato-spring onion-walnut-garlic puree) / vegetables

FISH FILLET & SEAFOOD PLATE 34,90

Dorade fillet / octopus / calamari / prawns / skordalia (potato-spring onion-walnut-garlic puree) / vegetables

FRIED SALMON FILLET 27,90

Vegetables / rosemary potatoes

GRILLED PRAWNS 31,90

Skordalia (potato-spring onion-walnut-garlic puree) / vegetables

GRILLED CALAMARI (ALSO FRIED IF DESIRED) 26,90

Vegetables / rosemary potatoes

BY PRE-ORDER ONLY:

WILD-CAUGHT* PER PERSON 42,-

Approx. 1.1 kg for two people or approx. 2 kg for four people
Whole Fish / zucchini fritters / potatoes / vegetables / salad
skordalia (potato-spring onion-walnut-garlic puree)

*depending on the last catch: Sea Bass / Dorade / Fangri / Rofos...

OUR FAMOUS LAMB DISHES

SADDLE OF LAMB WITH WALNUT CRUST 32,90

Mediterranean pan-fried vegetables / potato slices

LAMB SHANK 28,30

Braised in clay pot. Green flat beans / potato slices

MEDITERRANEAN LAMB FILLET 33,90

Olive oil / oyster mushrooms / champignons / cherry tomatoes / spring onions
pine nuts / grated hard cheese / rosemary potatoes / vegetables / arugula

GRILLED LAMB FILLET 32,50

Olive oil-herb marinade / rosemary potatoes / green flat beans

SPICY LAMB RUMP STEAK 29,50

Sheep cheese-chili sauce / rosemary potatoes / green flat beans

BY PRE-ORDER ONLY:

TENDER OVEN-BRAISED

- KID FROM TWO PEOPLE, PER PERSON 36,-
- LAMB SHOULDER* FROM FOUR PEOPLE, PER PERSON 32,-

*whole lamb shoulder and front shank in one piece

For dishes that are not prepared à la minute, such as moussaka, lamb shoulder, lamb shank, gyros,... it may happen that they are sold out as we only prepare a certain number fresh daily.

GREEK CLASSICS

MOUSSAKA 19,90

Eggplant / minced meat / potatoes
béchamel sauce / feta cheese

GYROS 20,50

Red, white & spring onions
Greek tomato rice / spicy sauce / dip

SUZUKI (MINCE ROLLS) 20,50

Red, white & spring onions
Greek tomato rice / spicy sauce / dip

BIFTEKI 22,90

Filled with feta cheese
Greek tomato rice / metaxa sauce

SUFLAKI (MEAT SKEWERS) 21,80

Red, white & spring onions
Greek tomato rice / spicy sauce / dip

BEEF LIVER 23,50

With roasted onions / metaxa sauce
rosemary potatoes / vegetables

ALPHA α 24,50

Chicken breast / pork medallion / gyros
Greek tomato rice / metaxa sauce

GAMMA γ 22,90

Souflaki / liver / gyros
Greek tomato rice / metaxa sauce

LAMDA λ 24,90

Gyros / grilled calamari
Greek tomato rice / spicy sauce

BETA β 22,90

Souflaki / gyros / Greek tomato rice
metaxa sauce

DELTA δ 23,90

Gyros / souflaki / pork steak / suzuki
Greek tomato rice / metaxa sauce

EPSILON ϵ 27,90

Souflaki / lamb steak / lamb fillet / gyros
Greek tomato rice / metaxa sauce

Our Greek classics **gratinated** with cheese: **plus 1,50**

INSIDER TIP!

BRIZOLA TOMAHAWK CUT 29,60

Potato slices / vegetables

Juicy pork from acorn-fed pig with characteristic bone (at least 530g).

For dishes that are not prepared à la minute, such as moussaka, lamb shoulder, lamb shank, gyros,... it may happen that they are sold out as we only prepare a certain number fresh daily.

PORK MEDALLIONS

MEDITERRANEAN PORK MEDALLIONS 26,90

Olive oil / oyster mushrooms / champignons / cherry tomatoes / spring onions
pine nuts / grated hard cheese / rosemary potatoes / vegetables / arugula

PORK MEDALLIONS PAN 26,90

Optionally: spicy sauce (metaxa sauce) or cassis (sweet grape sauce)
Onions / peppers / champignons / crème fraîche / Palladion fries / Sylt bread

GRATINATED PORK MEDALLIONS 25,90

Greek tomato rice / Edam cheese / metaxa sauce

FILLED PORK FILLET 26,90

Feta cheese / rosemary potatoes / spring onions / vegetables / metaxa sauce

GRILLED PORK MEDALLIONS 23,50

Mediterranean pan-fried vegetables / potato slices / spring onions

CHICKEN BREAST FILLET

CHICKEN BREAST FILLET WRAPPED IN BACON 25,90

Saffron sauce / rosemary potatoes / vegetables

MEDITERRANEAN CHICKEN BREAST FILLET 26,90

Olive oil / oyster mushrooms / champignons / cherry tomatoes / spring onions
pine nuts / grated hard cheese / rosemary potatoes / vegetables / arugula

CHICKEN BREAST FILLET PAN 26,90

White wine cream sauce / onions / peppers / champignons / crème fraîche
Palladion fries / Sylt bread

GRATINATED CHICKEN BREAST FILLET 25,90

Greek tomato rice / Edam cheese / basil / tomato sauce

GRILLED CHICKEN BREAST FILLET 23,50

Mediterranean pan-fried vegetables / potato slices / spring onions

PASTA PALLADION STYLE

AVOCADO PESTO 16,90 *vegetarian*

Tagliatelle / tomatoes / pine nuts / basil / grated cheese

Upgrade: plus chicken breast 4.-

PASTA PRAWNS 22,90

Tagliatelle / lobster butter sauce / red tiger prawns

OLIVIA 15,90 *vegetarian*

Tagliatelle / olive oil / olives / herbs / feta cheese / garlic
cherry tomatoes / arugula / spring onions

Upgrade: plus chicken breast 4.-

SALMON PASTA 20,90

Tagliatelle / salmon fillet / cherry tomatoes

SALADS

OUR SALAD NEST CONSISTS OF:

Oak leaf / lollo bionda & rosso / lattuga / iceberg / radicchio / grated hard cheese
pomegranate / raspberry vinegar-honey vinaigrette

- WITH CHICKEN BREAST SLICES 18,90
- WITH GRILLED PRAWNS 21,60

AUTHENTIC GREEK SALAD 15,90 *vegetarian*

Olives / peppers / onions / tomatoes / cucumbers / feta cheese

FARMER'S SALAD 15,90 *vegetarian*

Salad nest / olives / peppers / onions / tomatoes / cucumbers / feta cheese

Upgrade: plus chicken breast 4.-

VEGETARIAN / VEGAN

MUSHROOM-POTATO PAN 18,90 vegetarian

Oyster mushrooms / champignons / potatoes / flat beans / creamy sherry sauce

STUFFED GEMISTA 18,90 vegan

Oven-baked beef tomato & pepper

Vegetable rice filling / potatoes / tomato sauce / basil

MIXED VEGETARIAN STARTER PLATE 19,50 vegetarian

Zucchini fritters / feta in almond crust / tirosalata / avocado-tomato tartare
pointed pepper / eggplant / falafel / feta-mint croquette / tzatziki

MEDITERRANEAN PAN-FRIED VEGETABLES 18,90 vegan

Eggplant / zucchini / mushrooms / cherry tomatoes / broccoli / spring onions
peppers / lemon-thyme potatoes

VEGGIE BURGER GREEK ART 17,90 vegetarian

Zucchini fritters / tomato / lettuce leaves / tzatziki / slightly spicy sauce

Side: Palladion fries



TAKE-AWAY MENU

OPENING HOURS

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ORDER, PICK-UP & DELIVERY CONDITIONS

ORDER & PICK-UP

Order your favourite dishes from our take-away menu by phone and collect them from the restaurant yourself.

OPENING HOURS

Monday: closed

Tuesday – Saturday: 17:00 – 23:00

Sunday & Holidays: 12:00 – 15:00 & 17:00 – 22:00

(If a public holiday falls on a Monday, the day of rest shifts to Tuesday.)

DELIVERY ON REQUEST

We can deliver your order to your home on request. Please note that we can only deliver to certain areas.

DELIVERY AREAS:

Anderten, Kirchrode, Bemerode, Jerusalem, Kleefeld, Höver, Iiten, Ahlten, Bilm

Minimum order value 40,- / Delivery fee 3,-

Anderten & Jerusalem: no delivery fee

+49 511 – 526923

Please note that the out-of-home prices are more favourable than our restaurant prices due to VAT and the absence of service staff costs.

STARTERS

TZATZIKI 6,80 **vegetarian**

Traditional recipe

TIROSALATA 6,90 **vegetarian**

Sheep cheese cream

ZUCCHINI FRITTERS 7,90 **vegetarian**

Crispy outside, soft inside.

Zucchini / cheese / dough / tzatziki dip

SAGANAKI 9,90 **vegetarian**

Breaded / fried feta cheese

FRIED FETA CHEESE IN ALMOND

CRUST 10,90 **vegetarian**

Caramelized fruit dip

BAKED FETA CHEESE 9,90 **vegetarian**

Figs / pistachios / thyme / honey

GREEK BRUSCHETTA 6,90 **vegetarian**

Grilled pita bread

garlic-marinated diced tomatoes

STUFFED VINE LEAVES 8,50 **vegetarian**

Rice / spinach / yogurt dip

BURRATA, AVOCADO CREAM &
TOMATO TARTARE ON TOASTED

BREAD 12,40 **vegetarian**

Pine nuts / olives / onions / capers
basil / garlic

GOAT'S CHEESE WRAPPED
IN BACON 9,30

Fig mustard

GRILLED OCTOPUS 16,90

Skordalia (potato-spring onion-walnut-garlic
puree)

APPETIZER (FOR AT LEAST TWO PEOPLE) 20,90

Our popular Mediterranean starter platter:

Fried feta cheese in almond crust / gratinated mussels / tirosalata / zucchini fritters

grilled scampi / grilled peppers / grilled eggplant slices / goat's cheese wrapped in bacon

stuffed vine leaves / tzatziki

EXTRA SIDE DISHES

PALLADION FRIES

4,-

KORFU-POTATOES

4,50

ROSEMARY POTATOES

4,-

GREEK TOMATO RICE

3,50

GREEK CLASSICS &

MIXED GRILL PLATES

GYROS 18,90

Palladion fries / Greek tomato rice / onions / spicy sauce / salad

SUFLAKI (MEAT SKEWERS) 18,90

Palladion fries / Greek tomato rice / onions / spicy sauce / salad

BIFTEKI FILLED WITH FETA CHEESE 20,90

Palladion fries / Greek tomato rice / metaxa sauce* / salad

SUZUKI (MINCE ROLLS) 18,90

Palladion fries / Greek tomato rice / metaxa sauce* / salad

BIG GREEK BURGER WITH SUZUKI PATTY 17,50

Topped with: tomato / lettuce leaves / tzatziki / slightly spicy sauce

Side dishes: Palladion fries / salad

BEEF LIVER WITH ROASTED ONIONS 19,90

Metaxa sauce* / rosemary potatoes / vegetables / salad

MOUSSAKA 18,90

Eggplant / minced meat / potatoes / béchamel sauce / feta cheese / salad

*Our Metaxa sauce contains no alcohol.

LOCKDOWN PLATE (FOR AT LEAST THREE PEOPLE) PER PERSON 19,90

Suflaki / suzuki / pork steak / gyros / chicken breast / Greek tomato rice
potato side dish / tzatziki / 2 sauces / sheep cheese cream / salad

GREEK CLASSICS &

MIXED GRILL PLATES

ALPHA α 19,90

Chicken breast / pork medallion / gyros / Greek tomato rice / Palladion fries
metaxa sauce* / salad

BETA β 18,90

Suflaki / gyros / Greek tomato rice / Palladion fries / metaxa sauce* / salad

GAMMA γ 19,50

Suflaki / liver / gyros / Greek tomato rice / Palladion fries / metaxa sauce* / salad

DELTA δ 20,90

Gyros / suflaki / pork steak / suzuki / Greek tomato rice / Palladion fries
metaxa sauce* / salad

PI π 19,90

Suflaki / suzuki / gyros / Greek tomato rice / Palladion fries / metaxa sauce* / salad

EPSILON ϵ 26,90

Suflaki / lamb steak / lamb fillet / gyros / Greek tomato rice / Palladion fries
metaxa sauce* / salad

*Our Metaxa sauce contains no alcohol.

PORK MEDALLIONS & CHICKEN BREAST FILLET

MEDITERRANEAN PORK MEDALLIONS 23,90

Olive oil / oyster mushrooms / champignons / cherry tomatoes / spring onions
pine nuts / grated hard cheese / rosemary potatoes / vegetables / arugula

FILLED PORK FILLET 23,90

Feta cheese / rosemary potatoes / spring onions / vegetables / metaxa sauce*

GRILLED PORK MEDALLIONS 21,90

Mediterranean pan-fried vegetables / potato slices / spring onions

CHICKEN BREAST FILLET WRAPPED IN BACON 23,90

Saffron sauce / rosemary potatoes / vegetables

MEDITERRANEAN CHICKEN BREAST FILLET 23,90

Olive oil / oyster mushrooms / champignons / cherry tomatoes / spring onions
pine nuts / grated hard cheese / rosemary potatoes / vegetables / arugula

GRILLED CHICKEN BREAST FILLET 21,90

Mediterranean pan-fried vegetables / potato slices / spring onions

MUCH LOVED PAN-FRIED DISHES

WE SERVE ALL OUR PAN-FRIED DISHES WITH:

Onions / peppers / mushrooms / crème fraîche / Sylt bread & salad

GYROS IN SPICY SAUCE (METAXA SAUCE*) 19,90

PORK MEDALLIONS IN SPICY SAUCE (METAXA SAUCE*) 23,90

PORK MEDALLIONS IN CASSIS CREAM 23,90

CHICKEN BREAST FILLET IN WHITE WINE CREAM 23,90

*Our Metaxa sauce contains no alcohol.

GRATINATED DISHES

GRATINATED GYROS 19,90

Edam cheese / Palladion fries / Greek tomato rice / metaxas sauce* / salad

GRATINATED PORK MEDALLIONS 22,90

Edam cheese / Palladion fries / Greek tomato rice / metaxas sauce* / salad

GRATINATED SUFLAKI (FLEISCHSPIESSE) 19,90

Edam cheese / Palladion fries / Greek tomato rice / metaxas sauce* / salad

GRATINATED GYROS & SUFLAKI 19,90

Edam cheese / Palladion fries / Greek tomato rice / metaxas sauce* / salad

GRATINATED GYROS & SUZUKI 19,90

Edam cheese / Palladion fries / Greek tomato rice / metaxas sauce* / salad

GRATINATED CHICKEN BREAST FILLET 23,90

Edam cheese / Greek tomato rice / basil / tomato sauce / salad

**With Korfu-potatoes instead of
Greek tomato rice & Palladion fries + 1,90**

*Our Metaxa sauce contains no alcohol.

FOR KIDS

WHAT IS THAT?

SUFLAKI 10,90

Palladion fries / something healthy

GET RID OF THE GREEN STUFF!

TAGLIATELLE 9,-

Tomato sauce

I'M NOT HUNGRY!

GYROS 10,90

Palladion fries / something healthy

I DON'T WANT VEGETABLES!

KID'S GREEK SUZUKI BURGER 11,90

Mayonnaise / ketchup / lettuce leaves
tomato / Palladion fries

I DON'T CARE.

SUZUKI 10,90

Mince Rolls / Palladion fries
something healthy

PASTA PALLADION STYLE

AVOCADO PESTO 15,50 vegetarian

Tagliatelle / tomatoes / pine nuts / basil / grated cheese / salad

Upgrade: plus chicken breast 4.-

PASTA PRAWNS 21,90

Tagliatelle / lobster butter sauce / red tiger prawns / salad

OLIVIA 14,50 vegetarian

Tagliatelle / olive oil / olives / herbs / feta cheese / garlic / cherry tomatoes
arugula / spring onions / salad

Upgrade: plus chicken breast 4.-

SALMON PASTA 19,90

Tagliatelle / salmon fillet / cherry tomatoes / salad

SALADS

OUR SALAD NEST CONSISTS OF:

Oak leaf / lollo bionda & rosso / lattuga / iceberg / radicchio / grated hard cheese
pomegranate / raspberry vinegar-honey vinaigrette

- WITH CHICKEN BREAST SLICES 17,90
- WITH GRILLED PRAWNS 19,60

AUTHENTIC GREEK SALAD 14,90 vegetarian

Olives / peppers / onions / tomatoes / cucumbers / feta cheese

FARMER'S SALAD 14,90 vegetarian

Salad nest / olives / peppers / onions / tomatoes / cucumbers / feta cheese

Upgrade: plus chicken breast 4.-

FRESH FISH AND SEAFOOD

SEAFOOD PLATE 31,90

Octopus / prawns / calamari / skordalia (potato-spring onion-walnut-garlic puree)
vegetables / salad

FISH FILLET & SEAFOOD PLATE 32,90

Dorade fillet / octopus / calamari / prawns / skordalia (potato-spring onion-walnut-garlic puree)
vegetables / salad

FRIED SALMON FILLET 25,90

Vegetables / rosemary potatoes / salad

GRILLED PRAWNS 29,90

Skordalia (potato-spring onion-walnut-garlic puree) / vegetables/ salad

GRILLED CALAMARI (ALSO FRIED IF DESIRED) 24,50

Vegetables / rosemary potatoes / salad

OUR FAMOUS LAMB DISHES

SADDLE OF LAMB WITH WALNUT CRUST 30,90

Mediterranean pan-fried vegetables / potato slices / salad

LAMB SHANK 26,90

Braised in clay pot. Green flat beans / potato slices / salad

MEDITERRANEAN LAMB FILLET 31,90

Olive oil / oyster mushrooms / champignons / cherry tomatoes / spring onions
pine nuts / grated hard cheese / rosemary potatoes / vegetables / arugula / salad

GRILLED LAMB FILLET 30,50

Olive oil-herb marinade / rosemary potatoes / green flat beans / salad

SPICY LAMB RUMP STEAK 28,50

Sheep cheese-chili sauce / rosemary potatoes / green flat beans / salad

VEGETARIAN / VEGAN

MUSHROOM-POTATO PAN 18,90 vegetarian

Oyster mushrooms / champignons / potatoes / flat beans / creamy sherry sauce

STUFFED GEMISTA 18,90 vegan

Oven-baked beef tomato & pepper.
Vegetable rice filling / potatoes / tomato sauce / basil

MIXED VEGETARIAN STARTER PLATE 19,50 vegetarian

Zucchini fritters / feta in almond crust / tirosalata / avocado-tomato tartare
pointed pepper / eggplant / falafel / feta-mint croquette / tzatziki

MEDITERRANEAN PAN-FRIED VEGETABLES 18,90 vegan

Eggplant / zucchini / mushrooms / cherry tomatoes / broccoli / spring onions
peppers / lemon-thyme potatoes

VEGGIE BURGER GREEK ART 17,90 vegetarian

Zucchini fritters / tomato / lettuce leaves / tzatziki / slightly spicy sauce
Side: Palladion fries

DESSERTS

GREEK YOGHURT 6,90

With honey and walnuts

LEMON PIE 7,90

Light and fluffy lemon mousse dessert with lemon cream and meringue

EKMEK KATAIFI 7,90

Crispy baked kataifi dough (fine threads of dough) with grated nuts, refined with a syrup and rounded off with a lemon-vanilla cream

FERRERO DESSERT 7,90

Hazelnut cream with chocolate topping and chopped hazelnuts

MILLE-FEUILLE 7,90

Layered puff pastry filled with vanilla pastry cream



WINE LIST



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WINES BY THE GLASS

Changing monthly – Glass (1/5 bottle / 15 cl)

WHITE WINE

MOSCATO TYRNAVOU (MUSCAT / BLANC DE NOIR) 7,70

Fruity with a floral character

MIKROS TRIGITOS (CHARDONNAY) 7,40

Full-bodied with strong fruit flavours and fine acidity

SAUVIGNON BLANC (SAUVIGNON BLANC) 8,50

Aromatic character with dominant citrus flavours

Sauvignon Blanc fans will love this wine!

ROSÉ

CUVEE PRESTIGE (AGIORITIKO / MOSCOFILERO) 7,30

Elegant fresh rose wine with flavours of cherry & raspberries

MUSCAT OF TIRNAVOS (MUSCAT) 8,50

Sparkling rose with explosive flavours of roses & fruits

This wine is served on ice, with berries and mint.

RED

TECHNI ALIPIAS (CABERNET SAUVIGNON / AGIORGITIKO) 8,20

Full-bodied wine with gently integrated tannins
and a fruity flavour

REFRESHING SUMMER WINES

APEROL SPRITZ 20 cl 8,50

LILLET WILD BERRY 20 cl 8,50

SPARKLING WINES, PROSECCO & CHAMPAGNE

KTIMA TSELEPOS – AMALIA BRUT (MOSCHOFILERO) 43,00

SCAVI & RAY PROSECCO 25,00

MOËT & CHANDON ICE IMPÉRIAL DEMI SEC 120,00

WHITE WINE

REFRESHINGLY LIGHT AND EASY TO DRINK

KTIMA TSELEPOS – MANTINIA (MOSCHOFILERO)	29,00
WEINGUT LITHOS - RIESLING	29,00
T SIMBIDIS WINERY - KYDONITSAY	29,00

FRUITY AND AROMATIC

ALPHA ESTATE – MALAGOUSIA	29,00
WINE ART ESTATE - TECHNI ALIPIAS WEISS (ASSYRTIKO, SAUVIGNON BLANC)	31,00
KTIMA BIBLIA CHORA WEISS (ASSYRTIKO, SAUVIGNON BLANC)	37,00
ALPHA ESTATE - SAUVIGNON BLANC	37,00

FULL-BODIED AND RICH

DOMAINE ZAFEIRAKIS PROPODES (CHARDONNAY)	37,00
KTIMA GEROVASSILIOU – MALAGOUSIA	42,00
KTIMA BIBLIA CHORA – OVILOS (SEMILLON, ASSYRTIKO)	56,00

FILIGREE AND MINERAL

DOMAINE ZAFEIRAKIS - LOGOS (CHARDONNAY)	31,00
DOMAINE APOSTOLIDI – ASSYRTIKO	33,00
ESTATE ARGYROS – SANTORINI (ASSYRTIKO)	46,00

ORANGE WINE - WILD

PAPARGYRIOU WINERY – LE VIGNERON GREC (ASSYRTIKO, MOSHOUDI)	37,00
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Orange Wine? An orange wine is a white wine that is produced like a red wine. The white wine grapes are fermented with the berry skins (mash) and thus extract more tannins and colouring from the berry skins. Complex notes of stewed pear and ripe, red grapefruit, bitter almond as well as orange and orange peel in the finish with rosemary and quince.

RED WINE

LIGHT AND FRUITY

THYMIOPOULOS VINEYARDS - YOUNG VINES (XINOMAVRO)	30,00
DOMAINE SPIROPOULOS - NEMEA UNOAKED (AGIORGITIKO)	32,00
KTIMA DRIOPI – NEMEA (AGIORGITIKO)	30,00

ELEGANT AND HARMONIOUS

ALPHA ESTATE – AXIA (SYRAH, XINOAVRO)	31,00
MARKOVITIS WINERY - NAOUSSA (XINOMAVRO)	36,00
ALPHA ESTATE - XINOMAVRO RESERVE	48,00
ALPHA ESTATE – PINOT NOIR	48,00

FULL-BODIED AND RICH

TSANTALI - METOCHI CHROMITSA (CABERNET SAUVIGNON, LIMNIO)	36,00
LYKOS WINERY - KRATISTOS (AGIORGITIKO)	38,00
WINE ART ESTATE - TECHNI ALIPIAS ROT (CABERNET SAUVIGNON, AGIORGITIKO)	35,00

SPICY AND POWERFUL

DOMAINE HATZIMICHALIS - CABERNET SAUVIGNON	34,00
KTIMA BIBLIA CHORA - OVILOS ROT (CABERNET SAUVIGNON)	69,00
DOMAINE SKOURAS – SYNORO (AGIORGITIKO, CABERNET FRANC, MERLOT)	49,00
ALPHA ESTATE – SMX (SYRAH, MERLOT, XINOMAVRO)	51,00

VELVETY SOFT

DOMAINE COSTA LAZARIDI – JULIA (MERLOT)	46,00
PAPARGYRIOU WINERY – LE ROI DES MONTAGNES (SYRAH)	52,00
KTIMA GEROVASSILIOU – EVANGELO (SYRAH, VIOGNIER)	65,00

RED WINE

NATURAL WINE - FUNKY

SANTOR WINES - KRASIS (MAVRODAPHNE)

44,00

This dry red wine is for the advanced! The wine is made from biodynamically cultivated grapes (Demeter certification). Low yields and harmony with nature create a wine with a strong character. Flavours of cherries, plums and strawberry jam paired with spicy notes of cardamom and Mediterranean herbs.

NEW AGE RETSINA

KECHRIS WINERY – ROZA (XINOMAVRO)

36,00

KECHRIS WINERY – TEAR OF THE PINE (ASSYRTIKO)

41,00

ROSÉ

DRINK PINK!

WINE ART ESTATE - TECHNI ALIPIAS ROSÉ

(CABERNET SAUVIGNON, MERLOT, NEBBIOLO, SANGIOVESE, SYRAH)

31,00

WINE ART ESTATE - PINK BANG (NEBBIOLO)

36,00

SWEET WINE

UWC SAMOS - SAMOS VIN DOUX

27,00

OUR TREASURY

RARITIES & RARE WINES

DOMAINE SKOURAS – LABYRINTH 2019

(AGIORGITIKO, CABERNET SAUVIGNON)

135,00

A unique wine made from successive vintages of Megas Oenos, which mature together in a 1000 litre barrel (solera system). Since 1999, a special quantity of wine is taken from the barrel each year and the barrel is refilled with the new Megas Oenos vintage.

T-OINOS – CLOS STEGASTA MAVROTRAGANO 2019

130,00

An impressive red wine from the top winery T-Oinos from Tinos. The organically grown grapes come from a selected terrace of the Clos Stegasta vineyard, on granite bedrock. If there was wine on the moon, it would look exactly like this special vineyard.

T-OINOS – CLOS STEGASTA ASSYRTIKO 2021

110,00

This exceptional white wine also comes from the aforementioned Clos Stegasta vineyard. Gerard Margeon, the worldwide head sommelier for Alain Ducasse restaurant, discovered this unique granite terroir full of minerality on the island of Tinos together with his friend Alexandros Avatangelos, which gave him the conviction that wines like 'liquid pebbles' will be produced here. A white wine that has the potential to mature for up to 10 years

ALPHA ESTATE - ONE (MERLOT) 2017

110,00

The Alpha One is the centrepiece of the Alpha Estate winery. Every year, the 17 best barrels are selected and present a red wine full of character. The 2017 vintage is made from 100% Merlot and is limited to 4926 bottles.

KTIMA GEROVASSILIOU - MUSEUM COLLECTION (RED WINE CUVÉE) 2019 118,00

The strictly limited Museum Collection from top winemaker Gerovassiliou is normally only available at the winery. However, the winemaker was able to spare us a few bottles for our guests. A red wine cuvée from all 5 red grape varieties of the winery; Limnio, Mavroudi, Mavrotragano, Syrah and Merlot, which come from very old plots.

ALPHA ESTATE - SMX 2013

88,00

The SMX is the flagship wine of Alpha Estate. An outstanding cuvée made from 60% Syrah, 20% Merlot and 20% Xinomavro. Our restaurant is one of the few in the world that has access to old vintages from the winery. With the 2013 you get a top vintage. We recommend decanting this wine.